

FOOD PREMISES INSPECTION FORM

Name of Premises: Cape Road Baking and Company

Licence #: 01-03005

Operator: _____

Type: Class 3 Class 3 WH Class 4 Class 5

Address: 3315 Cape Road Dorchester NB

Additional Info: PM TE Catering

Category: Routine Re-inspection New Licence Other

Water Supply: Private Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U			
1.0	FOOD			3.3			X	Holding Methods	7.0	FOOD EQUIPMENT AND UTENSILS			10.2		✓	Walls (Construction and Maintenance)		
1.1		✓		3.4	✓			Cooling Methods	7.1		✓	10.3		✓		Ceilings (Constructions and Maintenance)		
1.2	✓			3.5	✓			Re-heating Methods	7.2		✓	11.0	WATER SUPPLY AND WASTE DISPOSAL					
1.3		✓		3.6		✓		Handling Methods	7.3	✓		11.1		✓		Water (Quality and Quantity)		
2.0	FOOD STORAGE			4.0	FOOD DISPLAY AND SERVICE			7.4		✓		11.2		✓		Sewage Disposal		
2.1		✓		4.1		✓		Display Methods	7.5		✓	11.3		✓		Solid Waste Handling		
2.2		✓		4.2		✓		Advance Preparation	8.0	CLEANING AND SANITIZING			12.0	LIGHTING AND VENTILATION				
2.3		✓		5.0	RECORD KEEPING AND RECALLS			8.1		✓		12.1		✓		Lighting		
2.4		✓		5.1	✓			Record Keeping	8.2		✓	12.2		✓		Ventilation		
2.5		✓		5.2	✓			Recall of Food	9.0	SANITARY FACILITIES			13.0	GENERAL				
2.6		✓		6.0	PERSONNEL			9.1		✓		13.1		✓		Licence		
2.7	✓			6.1		✓		Demonstrating Knowledge	9.2		✓	13.2		✓		Rodent and Insect Control		
3.0	FOOD PREPARATION AND HANDLING			6.2		✓		Employee Health	10.0	FLOORS, WALLS AND CEILINGS			13.3		✓		Other Infractions/Hazards	
3.1		✓		6.3		✓		Personal Hygiene Practices	10.1		✓							
3.2	✓			Cooking Methods														

N.O. – Not Observed; S – Satisfactory; U – Unsatisfactory; MI – Minor Infraction; MA – Major Infraction; CR – Critical Infraction

Item No.	MI	MA	CR	Remarks	Date for Correction
3.3 3.3			X	Ensure hot holding unit temperature (soups) are recorded once every 4 hours.	immediately

Green
 Light Yellow Dark Yellow
 Striped Red Red

Re-inspection Required: Yes No
 Date of Inspection: Dec 15, 2021
 If Yes, Date: _____